

beverages

Beer - Miller Genuine Draft, Miller Lite

1/4 Barrel.....\$130.00

1/2 Barrel.....\$205.00

Iced Tea, Coffee & Lemonade\$13.00/gal

One gallon serves approximately 16 people

Beverage Voucher..... \$1.89/each

Redeemable on course or in the clubhouse for any bottled non-alcoholic beverage or can of Miller beer.

Additional Beverage Cart..... \$17.00/hr

Staff & ice included. Only available when the entire course is reserved for a shotgun outing.

desserts

Cookies \$10.00/Dozen

Chocolate chip, M&M & oatmeal raisin

Gourmet Brownies \$15.00/Dozen

Bittersweet, dark chocolate brownies with or without walnuts frosted with a dark chocolate glaze

Gourmet Bars\$16.25/Dozen

Assortment of bakery fresh turtle, raspberry and lemon bars.

Mini Desserts..... \$15.75/Dozen

Mini éclairs, mini cream puffs & mini cheese-cakes

Cake - Chocolate, Vanilla or Marble

Half Sheet.....\$48.00

Full Sheet.....\$85.00

Above cake pricing includes written message. Any additional decorations or themes are priced as follows:

Half Sheet.....\$5.00

Full Sheet.....\$8.00

oak leaf catering policies

- 50% of the estimated bill & a signed contract are required in order to confirm catering services. The balance of the final bill is due at the close of the banquet.
- A final guest count is required five working days prior to the event. Your bill will reflect the final guest count or the actual number of guests who attend, whichever is greater.
- All prices are subject to a 10% service charge. The service charge is waived for groups of 60 or more.
- Prices listed in this menu do not include applicable sales tax.
- Wait staff for table service are available for an additional fee.
- All food & beverages that are served must be provided exclusively by Oak Leaf Catering.
- Forms of payment accepted include cash, check, MasterCard or Visa.

Our goal is to meet your banquet & special event needs. If there is a selection you wish to have served but do not see it listed, please let us know & we will be happy to accommodate you.

For menu consultation or further information, please call the Oak Leaf Catering office at 414-257-8067



Oak Leaf Catering

2010 Menu

Enjoy the
convenience
and personalized
service of Oak Leaf
Catering for your
special event.



breakfast (24 person minimum)

continental breakfast\$6.50/Person
An assortment of fresh baked danish & muffins & a fresh fruit display (in season). Served with coffee, tea, juice & milk.

Add the Continental Breakfast to any Lunch option for only \$4.75 per person.

lunch (24 person minimum)

carryout lunch \$10.50/person
Box lunch with your choice of ham, turkey or roast beef on a croissant. Includes potato chips, fresh fruit, a large cookie & one beverage voucher per person.

deli assortment..... \$12.25/Person
A selection of ham, turkey & roast beef with assorted cheeses & kaiser rolls. Served with house specialty pasta salad, potato chips, lettuce, tomato, pickles, condiments & one beverage voucher per person.

all you care to eat\$16.25/person
Select two entrées from the choices below. Buffet includes potato chips, relish tray, house specialty pasta salad, bakery fresh cookies, condiments & two beverage vouchers per person.

entrées: select two

Hot Dog
Bratwurst
Char-grilled Hamburger*
Grilled Chicken Breast Sandwich*
Tenderloin Steak Sandwich#

*Add \$1.00 per person for this selection

#Add \$2.00 per person for this selection

Beverage vouchers can be redeemed at the clubhouse restaurant or on the course for any bottled non-alcoholic beverage or any one of our varieties of canned Miller beer.

brunch (36 person minimum)

Select five or six items from the choices below.
Brunch includes assorted pastries & fresh, seasonal fruit, coffee, tea, juice & milk.

Five Items \$15.75
Six Items \$16.25

Mini Ham & Spinach Quiche
Waffles
Pancakes
Granola & Yogurt
Cubed, Seasoned Potatoes
Sausage & Bacon
Homemade Chicken Salad
Petite Sandwiches
Baked Ham with Pineapple
Chilled Shrimp*
Smoked Salmon*
Crab Cakes*
Creamy Broccoli & Cheese Soup
Assorted Bagels & Spreads

*Add \$1.00 per person per item for these selections

specialty dinners (48 person minimum)

fish fry.....\$16.25/Person
All you care to eat dinner includes Alaskan Cod served two ways: deep fried in our house mixed breading & baked with lemon & garlic. Accompanied by parsley buttered red potatoes & waffle fries & served with rye bread, applesauce, tartar sauce & lemon wedges.

*Available at Brown Deer, Grant, Oakwood, Whitnall and Greenfield only.

italian dinner \$15.75/Person
All you care to eat dinner includes hearty meat lasagna & spaghetti & linguine pasta accompanied by a meatballs in a red sauce & a garlic cream sauce. Also served with green salad tossed in Italian dressing & garlic bread.

Brunch & dinners are served buffet-style. Wait staff for table service are available for an additional fee.

dinner buffet (48 person minimum)

Select entrées, salads, vegetable & potato or pasta from the choices below. Includes a bread selection with butter & coffee or tea.

Two Entrée Buffet\$18.25/Person
Three Entrée Buffet \$20.50/Person

entrée options

Sliced Top Round of Beef Au Jus
Sliced Smoked Ham with Pineapple
Italian Sausage with Peppers & Onions
Baked Chicken Breast in White Wine Sauce with Mushrooms
Chicken Marsala
Lemon Tarragon Chicken Breast
Grilled Salmon Filet with Dill Sauce
Seasoned, Buttered Baked Cod
Marinated Pork Loin*
Marinated Tenderloin - House Specialty*

*Add \$2.00 per person per item for these selections

salads: select two

Fresh Mixed Greens
Spinach Pine Nut Salad
House Specialty Pasta Salad
American Potato Salad
German Potato Salad
Fresh Fruit Assortment

vegetables: select one

Green Beans Almondine
Fresh Blend of Vegetables
Glazed Carrots
Parmesan Asparagus
Southwest Corn

potatoes & pasta: select one

Garlic Whipped Potatoes
Parsley Buttered Potatoes
Honey Glazed Sweet Potatoes
Couscous with Lemon Vinaigrette
Angel Hair Pasta in Garlic Butter

hors d'oeuvres & party trays

each tray serves approximately 36

cold

Fancy Cheese Display	\$75.00
Served with assorted breads & crackers	
Assorted Cheese Tray with Crackers	\$52.00
Cheese & Sausage Tray	\$58.50
Fresh Vegetable Crudités	\$55.00
Fresh Fruit Platter (in season).....	\$52.50
Silver Dollar Sandwiches*	\$39.50
A variety of ham, turkey & roast beef	
Mexican Taco Tray with Tortilla Chips...	\$52.00
Chicken Tortilla Wraps.....	\$60.00
Cucumber Dill Sandwiches.....	\$22.50

hot

Chicken Drumettes*	\$45.00
Chicken Tenders with Honey Mustard...	\$40.00
Barbecue Riblets with Tangy BBQ*	\$60.00
Egg Rolls	\$32.50
Saz's Mozzarella Marinara.....	\$36.00
Water Chestnuts Wrapped in Bacon	\$35.50
Spinach and Cheese Triangles*	\$37.50
Shrimp Wrapped in Bacon*.....	\$60.00
Cheese Stuffed Mushroom Caps*	\$52.00
Meatballs in Sweet Barbecue Sauce.....	\$42.00
Crab Cakes.....	\$75.00

*these dishes require a two tray minimum